

Gere Tamás & Zsolt - Premium wines

Villányi Franc - Várerdő Cru

Vintage: 2016

Grape variety: 100% Cabernet Franc

Vineyard: Product of Várerdő region

Age of vine - stocks: wineyard from 1997

Yield: 1 kg/vine - stock

Cultivation method: Cordon cultivation

Harvest: The end of oktober.

Vinification + maturation: Made with traditional processing. After berrying, the grapes were placed in a closed stainless steel container. Fermentation took 2 weeks, followed by a 30-day husking. The finished wine spent 30 months in Hungarian barrels. Malic acid decomposition also took place in the barrel.

Bottled: Bottled in August 2016, 1.600 bottles

Tasting notes: In the glass we find a flattering and elegant scent. The earthy notes are the restrained fruits and the roasting aromas of complex wine. It is the same with taste. The concentrated detail is rich in structure, the rounded tannins create a nice balance.

Basic analysis:

Alkohol: 13.20 %

Sav: 5,9 g/l

Cukor: 0 g/l

Food pairing: A serious wine for serious food. It really fills up with lightly seasoned serious meats.

Origin protection category: DHC – Villány, Premium



Previous vintages:

2009

2012